



Charnock Farm

Copper Package

2020

Included In The Price:

Venue exclusively yours for the day
Dedicated wedding coordinator to help you organise your special day in advance, run the day and act as toastmaster
Bridal preparation room from 8.00am to get ready in, including complimentary Tea & Coffee, two bottles of prosecco and a continental breakfast
Ceiling drapes with fairy lights
Fire place fairy light backdrop & window lighting
White linen tablecloths and napkins
Cake Knife
Red carpet arrival
Complimentary overnight stay in our bridal suite on the night of your wedding, including a bottle of Champagne
DJ for your evening reception
Private bar licensed until 12.30am
Wedding breakfast menu taster for two
Easel for your table display
Breakfast the next day for the bride and groom
A delicious three course meal plus tea and coffee
A quench thirsting drinks package to include a reception drink of prosecco, followed by one glass of house wine during the meal and a toast drink of prosecco.
Evening Buffet

Numbers are fixed to 60 day time guests and 100 evening guests, if numbers fall below this then the set price £8800 Will still apply.

The menu is a set menu with one choice being selected for all guests, excluding any dietary requirements.

A supplement of £38.50 Will apply for any additional day guest.

A supplement of £18.50 will apply for any evening guest.



Charnock Farm

Copper Package 2020 Menu

To Start

Cream of Tomato Soup (v)

Assiette of Melon (v)

Vanilla and mint syrup

Chicken Liver Paté

Toasted ciabatta and fruit chutney

Classic Prawn Cocktail

Marie rose sauce, brown bread and butter

To Follow

Pan Seared Chicken Supreme

Fondant potato and mushroom cream sauce

Pork Loin Steak

Mustard mash and cider jus

All of the above dishes are served with

seasonal vegetables

Pan Roasted Hake

Crushed new potatoes and ratatouille

Beetroot Risotto (v)

Candied walnuts, lavender oil

To Finish

Sticky Toffee Pudding

Butterscotch sauce and vanilla bean ice cream

Chantilly Cream filled Choux Buns

Warm chocolate sauce

Mixed Berry Cheesecake

Fruit coulis

Treacle Tart

Vanilla ice cream

~

Tea and Coffee

Drinks Menu

One glass of Prosecco

One glass of House Red, White or Rosé

to be served with your meal

One glass of Prosecco for the toast drink

Children's Menu

Pink Lemonade with Candy Floss on arrival

3 Course Meal from the Children's Menu

Orange Squash for Toast Drink and during the meal

Milk & Cookies served with Adults tea and coffee

**Charnock Farm's Activity Pack
Evening Packed Lunch**

Evening Menu

Hot sandwiches served with skin on French fries

- Prime Back Bacon

- Cumberland Sausage Ring



Charnock Farm

Rose Gold Package

2020

Included In The Price:

Venue exclusively yours for the day

Dedicated wedding coordinator to help you organise your special day in advance, run the day and act as toastmaster

Bridal preparation room from 8.00am to get ready in, including complimentary Tea & Coffee, two bottles of prosecco and a continental breakfast

Ceiling drapes with fairy lights

Fire place fairy light backdrop & window lighting

White linen tablecloths and napkins

Cake Knife

Red carpet arrival

Complimentary overnight stay in our bridal suite on the night of your wedding, including a bottle of Champagne

DJ for your evening reception

Private bar licensed until 12.30am

Wedding breakfast menu taster for two

Easel for your table display

Breakfast the next day for the bride and groom

A delicious three course meal with the option for a choice menu, plus tea and coffee

A quench thirsting drinks package to include a reception drink of pimp your prosecco and bottled beer, followed by one glass of house wine during the meal and a toast drink of prosecco.

A selection of three canapes per person

Evening Buffet

Limewash Chivari Chairs

Bubble machine photo opportunity

Numbers are fixed to 60 day time guests and 100 evening guests, if numbers fall below this then the set price of £11000 Will still apply.

A supplement of £54.99 will apply for any additional day guest

A supplement of £22.00 will apply for any additional evening guest



Charnock Farm
Rose Gold Package
Menu 2020

To Start

Butternut Squash and Sweet Potato Soup (v)

Balsamic dressing

Smoked Salmon and Asparagus Tian

Lemon oil

Ham Hock and Spring Vegetable Terrine

Homemade piccalilli

Creamy Stilton Mushrooms (v)

Toasted focaccia

To Follow

Chicken Breast wrapped in Parma Ham

Lyonnais potatoes, tomato and basil sauce

Roasted Cod Loin

Sweet potato mash and white wine cream velouté

Roast Sirloin of Beef

Roasted potatoes, Yorkshire pudding, rich red wine jus

All of the above dishes are served with

seasonal vegetables

Spinach, Butternut Squash and Gruyere Ravioli (v)

Pesto and cream, parmesan foam

To Finish

White Chocolate and Raspberry Crème Brûlée

Sticky Toffee Pudding

Butterscotch sauce and vanilla bean ice cream

Dark Chocolate Délice

Salted caramel ice cream

Mango and Passion Fruit Pavlova

~

Tea and Coffee

Drinks Menu

One glass of Pimp your Prosecco or Bottle of Beer upon arrival

Two glasses of House Red, White or Rosé

to be served with your meal

One glass of Prosecco for the toast drink

Canape Menu

Choose three options

Savoury Selection

Smoked Salmon Blinis, Cream Cheese and Chive

Mini Crumpet topped with Spring Onion and Lancashire Cheese (v)

Mini Thai Fish Cakes, Sweet Chilli Dipping Sauce

Mini Yorkshire Pudding, Roast Sirloin of Beef, Rich Red Wine Jus

Chicken Liver Paté, Croutons, Onion Marmalade

Gazpacho (v)

Goats Cheese and Red Onion Tartlet (v)

Sun Blushed Tomato and Bocconcini, Toasted Croute, Basil Oil (v)

Vegetable Samosas, Mango Chutney (v)

Sweet Selection

Mini Scones with Jam and Cream

Mini Chorley Cakes with Butter

Chocolate Macaroons

Mini Pavlova

Coconut and Chocolate Cups

Children's Menu

Pink Lemonade with Candy Floss on arrival

3 Course Meal from the Children's Menu

Orange Squash for Toast Drink and during the meal

Milk & Cookies served with Adults tea and coffee

Charnock Farm's Activity Pack

Evening Packed Lunch

Evening Menu

A Spanish Fiesta / A Taste Of Italy /

The Ultimate American Takeaway



Charnock Farm

Diamond Package

2020

Included In The Price:

Venue exclusively yours for the day

Dedicated wedding coordinator to help you organise your special day in advance, run the day and act as toastmaster

Bridal preparation room from 8.00am to get ready in, including complimentary Tea & Coffee, two bottles of prosecco and a continental breakfast

Ceiling drapes with fairy lights

Fireplace fairy light backdrop & window lighting

White linen tablecloths and napkins

Cake Knife

Red carpet arrival

Complimentary overnight stay in our bridal suite on the night of your wedding, including a bottle of Champagne

DJ for your evening reception

Private bar licensed until 12.30am

Wedding breakfast menu taster for two

Easel for your table display

Breakfast the next day for the bride and groom

A delicious three course meal with the option for a choice menu, plus tea and coffee

A quench thirsting drinks package to include a reception drink of prosecco and bottled beer, followed by two glasses of house wine during the meal and a toast drink of prosecco.

A selection of five canapes per person

Cocktail Hour to include the bride and grooms signature cocktail

Chefs Special Evening Buffet

Limewash Chivari Chairs

Confetti Cannon for the first dance

Numbers are fixed to 60 day time guests and 100 evening guests, if numbers fall below this then the set price of £14295 Will still apply.

A supplement of £76.99 Will apply for any additional day time guest

A supplement of £27.50 will apply for any additional evening guest



Charnock Farm Diamond Package Menu 2020



To Start

Cauliflower and Truffle Oil Soup (v)

Vegetable crisp

Wild Mushroom and Mozzarella Arancini (v)

Smoked Salmon Roulade

Lemon vinaigrette

Confit Duck Leg

Red currant jus and potato rosti

To Follow

Slow Cooked Lamb Shank

Garlic mash, seasonal vegetables, red wine and rosemary jus

Pan Fried Duck Breast

Sweet potato fondant, seasonal vegetables and plum jus

8oz Rib Eye Steak

Roasted field mushrooms, grilled vine ripened tomatoes, hand cut chips and peppercorn sauce

Pan Fried Seabass

Pomme Anna, seasonal vegetables, lemon grass velouté

Beetroot and Goats Cheese Wellington (v)

Seasonal vegetables, rich tomato and basil sauce

To Finish

Passion Fruit Panna Cotta

with a shot of prosecco and vodka gel

Chocolate Fondant

Honeycomb ice cream

Poached Pear

Vanilla crème fraiche, almond tuile

De-constructed Lemon Meringue

~

Tea and Coffee

Served with miniature fresh fruit tartlets

Drinks Menu

One glass of Prosecco or Bottle of Beer upon arrival

Two glasses of House Red, White or Rosé

to be served with your meal

One glass of Prosecco for the toast drink

Canape Menu

Choose five options

Savoury Selection

Smoked Salmon Blinis, Cream Cheese and Chive

Mini Crumpet topped with Spring Onion and Lancashire Cheese (v)

Mini Thai Fish Cakes, Sweet Chilli Dipping Sauce

Mini Yorkshire Pudding, Roast Sirloin of Beef, Rich Red Wine Jus

Chicken Liver Paté, Croutons, Onion Marmalade

Gazpacho (v)

Goats Cheese and Red Onion Tartlet (v)

Sun Blushed Tomato and Bocconcini, Toasted Croute, Basil Oil (v)

Vegetable Samosas, Mango Chutney (v)

Sweet Selection

Mini Scones with Jam and Cream

Mini Chorley Cakes with Butter

Chocolate Macaroons

Mini Pavlova

Coconut and Chocolate Cups

Children's Menu

Pink Lemonade with Candy Floss on arrival

3 Course Meal from the Children's Menu

Orange Squash for Toast Drink and during the meal

Milk & Cookies served with Adults tea and coffee

Charnock Farm's Activity Pack

Evening Packed Lunch

Evening Menu

Hog Roast

Hand carved in front of your guests by our in-house Chefs.

Accompanied by mixed salads, new potatoes, apple sauce, stuffing and barm.

OR

THE BBQ

Please note this is a sample menu and subject to change for 2020.